

Francesco Cacciola

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7801680/publications.pdf>

Version: 2024-02-01

151
papers

4,696
citations

100601

38
h-index

150775

59
g-index

155
all docs

155
docs citations

155
times ranked

4865
citing authors

#	ARTICLE	IF	CITATIONS
1	Comprehensive multidimensional liquid chromatography: Theory and applications. <i>Journal of Chromatography A</i> , 2008, 1184, 353-368.	1.8	299
2	A Comprehensive Review on Infrared Heating Applications in Food Processing. <i>Molecules</i> , 2019, 24, 4125.	1.7	138
3	Characterization of polyphenols, lipids and dietary fibre from almond skins (<i>Amygdalus communis</i> L.). <i>Journal of Food Composition and Analysis</i> , 2010, 23, 166-174.	1.9	131
4	Comprehensive two-dimensional liquid chromatography with parallel gradients for separation of phenolic and flavone antioxidants. <i>Journal of Chromatography A</i> , 2007, 1149, 73-87.	1.8	128
5	Chemical Characterization of Sacha Inchi (<i>Plukenetia volubilis</i> L.) Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 13043-13049.	2.4	111
6	Determination of phospholipids in milk samples by means of hydrophilic interaction liquid chromatography coupled to evaporative light scattering and mass spectrometry detection. <i>Journal of Chromatography A</i> , 2011, 1218, 6476-6482.	1.8	110
7	Comparative Analysis of Flavonoid Profile, Antioxidant and Antimicrobial Activity of the Berries of <i>Juniperus communis</i> L. var. <i>communis</i> and <i>Juniperus communis</i> L. var. <i>saxatilis</i> Pall. from Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6570-6577.	2.4	91
8	Potential of comprehensive chromatography in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 52, 186-205.	5.8	91
9	Two-dimensional and serial column reversed-phase separation of phenolic antioxidants on octadecyl-, polyethyleneglycol-, and pentafluorophenylpropyl-silica columns. <i>Journal of Separation Science</i> , 2006, 29, 555-566.	1.3	90
10	Employing ultra high pressure liquid chromatography as the second dimension in a comprehensive two-dimensional system for analysis of <i>Stevia rebaudiana</i> extracts. <i>Journal of Chromatography A</i> , 2011, 1218, 2012-2018.	1.8	90
11	High efficiency liquid chromatography techniques coupled to mass spectrometry for the characterization of mate extracts. <i>Journal of Chromatography A</i> , 2009, 1216, 7213-7221.	1.8	89
12	The Contribution of Carotenoids, Phenolic Compounds, and Flavonoids to the Antioxidative Properties of Marine Microalgae Isolated from Mediterranean Morocco. <i>Molecules</i> , 2019, 24, 4037.	1.7	88
13	Mass spectrometry detection in comprehensive liquid chromatography: Basic concepts, instrumental aspects, applications and trends. <i>Mass Spectrometry Reviews</i> , 2012, 31, 523-559.	2.8	86
14	Development of different comprehensive two dimensional systems for the separation of phenolic antioxidants. <i>Journal of Separation Science</i> , 2006, 29, 2500-2513.	1.3	81
15	Comprehensive two-dimensional liquid chromatography to quantify polyphenols in red wines. <i>Journal of Chromatography A</i> , 2009, 1216, 7483-7487.	1.8	74
16	Use of partially porous column as second dimension in comprehensive two-dimensional system for analysis of polyphenolic antioxidants. <i>Journal of Separation Science</i> , 2008, 31, 3297-3308.	1.3	72
17	Stop-flow comprehensive two-dimensional liquid chromatography combined with mass spectrometric detection for phospholipid analysis. <i>Journal of Chromatography A</i> , 2013, 1278, 46-53.	1.8	69
18	Comprehensive two-dimensional liquid chromatography-tandem mass spectrometry for the simultaneous determination of wine polyphenols and target contaminants. <i>Journal of Chromatography A</i> , 2016, 1458, 54-62.	1.8	69

#	ARTICLE	IF	CITATIONS
19	Ultra high pressure in the second dimension of a comprehensive two-dimensional liquid chromatographic system for carotenoid separation in red chili peppers. <i>Journal of Chromatography A</i> , 2012, 1255, 244-251.	1.8	63
20	Online Comprehensive RPLC – RPLC with Mass Spectrometry Detection for the Analysis of Proteome Samples. <i>Analytical Chemistry</i> , 2011, 83, 2485-2491.	3.2	60
21	<i>Betula pendula</i> leaves: Polyphenolic characterization and potential innovative use in skin whitening products. <i>FÄ-toterapÄ-Äc</i> , 2012, 83, 877-882.	1.1	60
22	Multidimensional liquid chromatography in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 96, 116-123.	5.8	59
23	Development of a Millet Starch Edible Film Containing Clove Essential Oil. <i>Foods</i> , 2020, 9, 184.	1.9	58
24	Characterization of the polyphenolic fraction of <i>Morus alba</i> leaves extracts by HPLC coupled to a hybrid ITÄ-TOF MS system. <i>Journal of Separation Science</i> , 2009, 32, 3627-3634.	1.3	56
25	Characterisation of lipid fraction of marine macroalgae by means of chromatography techniques coupled to mass spectrometry. <i>Food Chemistry</i> , 2014, 145, 932-940.	4.2	55
26	High performance characterization of triacylglycerols in milk and milk-related samples by liquid chromatography and mass spectrometry. <i>Journal of Chromatography A</i> , 2014, 1360, 172-187.	1.8	54
27	Determination of the polyphenolic content of a <i>Capsicum annum</i> L. extract by liquid chromatography coupled to photodiode array and mass spectrometry detection and evaluation of its biological activity. <i>Journal of Separation Science</i> , 2015, 38, 171-178.	1.3	54
28	Phenolic composition and biological activities of <i>Juniperus drupacea</i> Labill. berries from Turkey. <i>Food and Chemical Toxicology</i> , 2011, 49, 2600-2608.	1.8	53
29	Comprehensive two-dimensional liquid chromatography as a powerful tool for the analysis of food and food products. <i>TrAC - Trends in Analytical Chemistry</i> , 2020, 127, 115894.	5.8	52
30	Complementary Analytical Liquid Chromatography Methods for the Characterization of Aqueous Phase from Pyrolysis of Lignocellulosic Biomasses. <i>Analytical Chemistry</i> , 2014, 86, 11255-11262.	3.2	51
31	Profiling and quantifying polar lipids in milk by hydrophilic interaction liquid chromatography coupled with evaporative light-scattering and mass spectrometry detection. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 4617-4626.	1.9	49
32	<i>Juniperus oxycedrus</i> L. subsp. <i>oxycedrus</i> and <i>Juniperus oxycedrus</i> L. subsp. <i>macrocarpa</i> (Sibth. & amp;) Tj ETQq0 0 0 rgBT /Overlock 10 Tf and antimicrobial activities. <i>Food and Chemical Toxicology</i> , 2013, 58, 22-29.	1.8	49
33	Comprehensive two-dimensional liquid chromatography for polyphenol analysis in foodstuffs. <i>Journal of Separation Science</i> , 2017, 40, 7-24.	1.3	48
34	Determination of flavanones in <i>Citrus</i> juices by means of one- and two-dimensional liquid chromatography. <i>Journal of Separation Science</i> , 2011, 34, 681-687.	1.3	46
35	Comprehensive Liquid Chromatography and Other Liquid-Based Comprehensive Techniques Coupled to Mass Spectrometry in Food Analysis. <i>Analytical Chemistry</i> , 2017, 89, 414-429.	3.2	46
36	Serial coupled columns reversed-phase separations in high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2008, 1188, 208-215.	1.8	45

#	ARTICLE	IF	CITATIONS
37	Screening of volatile compounds composition of white truffle during storage by GCxGC-(FID/MS) and gas sensor array analyses. <i>LWT - Food Science and Technology</i> , 2015, 60, 905-913.	2.5	42
38	Multidimensional Liquid Chromatographic Separations Applied to the Analysis of Food Samples. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2008, 31, 1758-1807.	0.5	40
39	Role of the flavonoid-rich fraction in the antioxidant and cytotoxic activities of <i>Bauhinia forficata</i> Link. (Fabaceae) leaves extract. <i>Natural Product Research</i> , 2016, 30, 1229-1239.	1.0	40
40	Comprehensive chromatographic separations in proteomics. <i>Journal of Chromatography A</i> , 2011, 1218, 8777-8790.	1.8	39
41	Temperature effects on separation on zirconia columns: Applications to one- and two-dimensional LC separations of phenolic antioxidants. <i>Journal of Separation Science</i> , 2007, 30, 462-474.	1.3	38
42	RP μ LC μ –RP μ LC analysis of a tryptic digest using a combination of totally porous and partially porous stationary phases. <i>Journal of Separation Science</i> , 2010, 33, 1454-1461.	1.3	38
43	The Phenolic Fraction of Italian Extra Virgin Olive Oils: Elucidation Through Combined Liquid Chromatography and NMR Approaches. <i>Food Analytical Methods</i> , 2019, 12, 1759-1770.	1.3	38
44	Determination of the triacylglycerol fraction in fish oil by comprehensive liquid chromatography techniques with the support of gas chromatography and mass spectrometry data. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 5211-5225.	1.9	36
45	High peak capacity separation of peptides through the serial connection of LC shell μ packed columns. <i>Journal of Separation Science</i> , 2009, 32, 1129-1136.	1.3	34
46	Mass spectrometric elucidation of triacylglycerol content of Brevoortia tyrannus (menhaden) oil using non-aqueous reversed-phase liquid chromatography under ultra high pressure conditions. <i>Journal of Chromatography A</i> , 2012, 1259, 227-236.	1.8	34
47	Characterization of the polyphenolic fraction of pomegranate samples by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. <i>Natural Product Research</i> , 2020, 34, 39-45.	1.0	34
48	Comparison of High-Temperature Gradient Heart-Cutting and Comprehensive LC μ – μ LC Systems for the Separation of Phenolic Antioxidants. <i>Chromatographia</i> , 2007, 66, 661-667.	0.7	33
49	Continuous vs. segmented second-dimension system gradients for comprehensive two-dimensional liquid chromatography of sugarcane (<i>Saccharum</i> spp.). <i>Analytical and Bioanalytical Chemistry</i> , 2014, 406, 4315-4324.	1.9	33
50	Application of Comprehensive Two-Dimensional Liquid Chromatography for Carotenoid Analysis in Red Mamey (<i>Pouteria sapote</i>) Fruit. <i>Food Analytical Methods</i> , 2016, 9, 2335-2341.	1.3	33
51	Characterization of the pigment fraction in sweet bell peppers (<i>Capsicum annuum</i> L.) harvested at green and overripe yellow and red stages by offline multidimensional convergence chromatography/liquid chromatography μ –mass spectrometry. <i>Journal of Separation Science</i> , 2016, 39, 3281-3291.	1.3	30
52	Determination of the polyphenolic fraction of Pistacia vera L. kernel extracts by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 4819-4829.	1.9	30
53	Chemical Characterization and Biological Activities of Phenolic μ Rich Fraction from Cauline Leaves of <i>Isatis tinctoria</i> L. (Brassicaceae) Growing in Sicily, Italy. <i>Chemistry and Biodiversity</i> , 2017, 14, e1700073.	1.0	29
54	Determination of the Metabolite Content of Brassica juncea Cultivars Using Comprehensive Two-Dimensional Liquid Chromatography Coupled with a Photodiode Array and Mass Spectrometry Detection. <i>Molecules</i> , 2020, 25, 1235.	1.7	29

#	ARTICLE	IF	CITATIONS
55	Development and Validation of a High-Performance Liquid Chromatography Method for the Determination of Histamine in Fish Samples Using Fluorescence Detection with Pre-column Derivatization. <i>Chromatographia</i> , 2020, 83, 893-901.	0.7	28
56	Determination of the Phenol and Tocopherol Content in Italian High-Quality Extra-Virgin Olive Oils by Using LC-MS and Multivariate Data Analysis. <i>Food Analytical Methods</i> , 2020, 13, 1027-1041.	1.3	28
57	Reversed phase versus hydrophilic interaction liquid chromatography as first dimension of comprehensive two-dimensional liquid chromatography systems for the elucidation of the polyphenolic content of food and natural products. <i>Journal of Chromatography A</i> , 2021, 1645, 462129.	1.8	28
58	Untargeted profiling of <i>Glycyrrhiza glabra</i> extract with comprehensive two-dimensional liquid chromatography-mass spectrometry using multi-segmented shift gradients in the second dimension: Expanding the metabolic coverage. <i>Electrophoresis</i> , 2018, 39, 1993-2000.	1.3	27
59	Phytochemical Investigation and Antioxidant Activity of <i>Globularia alypum</i> L. <i>Molecules</i> , 2021, 26, 759.	1.7	26
60	Flavonoid profile, antioxidant and cytotoxic activity of different extracts from Algerian <i>Rhamnus alaternus</i> L. bark. <i>Pharmacognosy Magazine</i> , 2015, 11, 102.	0.3	25
61	Comparative study of the phenolic profile, antioxidant and antimicrobial activities of leaf extracts of five <i>Juniperus</i> L. (Cupressaceae) taxa growing in Turkey. <i>Natural Product Research</i> , 2020, 34, 1636-1641.	1.0	25
62	Comprehensive two-dimensional liquid chromatography with evaporative light-scattering detection for the analysis of triacylglycerols in <i>Borago officinalis</i> . <i>Journal of Separation Science</i> , 2011, 34, 688-692.	1.3	24
63	Determination of amines and phenolic acids in wine with benzoyl chloride derivatization and liquid chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2017, 1523, 248-256.	1.8	24
64	Phenolic profile, antioxidant and cytotoxic properties of polar extracts from leaves and flowers of <i>Isatis tinctoria</i> L. (Brassicaceae) growing in Sicily. <i>Plant Biosystems</i> , 2018, 152, 795-803.	0.8	24
65	Evaluation of antioxidant and anti-inflammatory activity of green coffee beans methanolic extract in rat skin. <i>Natural Product Research</i> , 2020, 34, 1535-1541.	1.0	24
66	<i>Brassica incana</i> Ten. (Brassicaceae): Phenolic Constituents, Antioxidant and Cytotoxic Properties of the Leaf and Flowering Top Extracts. <i>Molecules</i> , 2020, 25, 1461.	1.7	24
67	Phytochemical Profile, Antioxidant Capacity, α -Amylase and α -Glucosidase Inhibitory Potential of Wild Moroccan <i>Inula viscosa</i> (L.) Aiton Leaves. <i>Molecules</i> , 2021, 26, 3134.	1.7	24
68	Development of an online capillary comprehensive 2D-LC system for the analysis of proteome samples. <i>Journal of Separation Science</i> , 2012, 35, 530-533.	1.3	22
69	Chemical characterisation of old cabbage (<i>Brassica oleracea</i> L. var. <i>acephala</i>) seed oil by liquid chromatography and different spectroscopic detection systems. <i>Natural Product Research</i> , 2016, 30, 1646-1654.	1.0	22
70	Capsaicinoids and Carotenoids in <i>Capsicum annum</i> L.: Optimization of the Extraction Method, Analytical Characterization, and Evaluation of its Biological Properties. <i>Food Analytical Methods</i> , 2016, 9, 1381-1390.	1.3	22
71	<i>Inula viscosa</i> (L.) Aiton leaves and flower buds: Effect of extraction solvent/technique on their antioxidant ability, antimicrobial properties and phenolic profile. <i>Natural Product Research</i> , 2020, 34, 46-52.	1.0	22
72	Superheated water as chromatographic eluent for parabens separation on octadecyl coated zirconia stationary phase. <i>Journal of Separation Science</i> , 2007, 30, 1125-1130.	1.3	21

#	ARTICLE	IF	CITATIONS
73	Phytochemical Characterization and Biological Activities of a Hydroalcoholic Extract Obtained from the Aerial Parts of <i>Matthiola incana</i> (L.) R.Br. subsp. <i>incana</i> (Brassicaceae) Growing Wild in Sicily (Italy). <i>Chemistry and Biodiversity</i> , 2019, 16, e1800677.	1.0	20
74	Concentration of Potentially Bioactive Compounds in Italian Extra Virgin Olive Oils from Various Sources by Using LC-MS and Multivariate Data Analysis. <i>Foods</i> , 2020, 9, 1120.	1.9	20
75	Flavonoid profile, antioxidant and antiglycation properties of <i>Retama sphaerocarpa</i> fruits extracts. <i>Natural Product Research</i> , 2018, 32, 1911-1919.	1.0	19
76	Polyphenolic compounds with biological activity in guabiroba fruits (<i>Campomanesia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 Td (x) 2020, 41, 1784-1792.	1.3	19
77	Evaluation of matrix effect in one-dimensional and comprehensive two-dimensional liquid chromatography for the determination of the phenolic fraction in extra virgin olive oils. <i>Journal of Separation Science</i> , 2020, 43, 1781-1789.	1.3	19
78	Polyphenolic profile, antibacterial activity and brine shrimp toxicity of leaf extracts from six Tunisian spontaneous species. <i>Natural Product Research</i> , 2021, 35, 1057-1063.	1.0	19
79	A direct sensitivity comparison between flow-modulated comprehensive 2D and 1D GC in untargeted and targeted MS-based experiments. <i>Journal of Separation Science</i> , 2013, 36, 2746-2752.	1.3	18
80	Blood orange (<i>Citrus sinensis</i>) as a rich source of nutraceuticals: investigation of bioactive compounds in different parts of the fruit by HPLC-PDA/MS. <i>Natural Product Research</i> , 2019, 35, 1-5.	1.0	18
81	Wild strawberry (<i>Arbutus unedo</i>): Phytochemical screening and antioxidant properties of fruits collected in northern Morocco. <i>Arabian Journal of Chemistry</i> , 2020, 13, 6299-6311.	2.3	18
82	Effect of seasonal variation on the chemical composition and antioxidant and antifungal activities of <i>Convolvulus althaeoides</i> L. leaf extracts. <i>Arabian Journal of Chemistry</i> , 2020, 13, 5651-5668.	2.3	18
83	Development and Validation of a TLC-Densitometry Method for Histamine Monitoring in Fish and Fishery Products. <i>Molecules</i> , 2020, 25, 3611.	1.7	17
84	Free carotenoids and carotenoids esters composition in Spanish orange and mandarin juices from diverse varieties. <i>Food Chemistry</i> , 2019, 300, 125139.	4.2	16
85	An hydroxytyrosol enriched extract from olive mill wastewaters exerts antioxidant activity and antimicrobial activity on <i>Pseudomonas savastanoi</i> pv. <i>savastanoi</i> and <i>Agrobacterium tumefaciens</i> . <i>Natural Product Research</i> , 2021, 35, 2677-2684.	1.0	16
86	Determination of bioactive compounds in extra virgin olive oils from 19 Moroccan areas using liquid chromatography coupled to mass spectrometry: a study over two successive years. <i>European Food Research and Technology</i> , 2021, 247, 2993-3012.	1.6	16
87	Phenolic Compounds, Antioxidant and Antibacterial Activities of Extracts from Aerial Parts of <i>Thymus zygis</i> subsp. <i>gracilis</i> , <i>Mentha suaveolens</i> and <i>Sideritis incana</i> from Morocco. <i>Chemistry and Biodiversity</i> , 2022, 19, .	1.0	16
88	<i>Beta vulgaris</i> subsp. <i>maritima</i> : A Valuable Food with High Added Health Benefits. <i>Applied Sciences</i> (Switzerland), 2022, 12, 1866.	1.3	16
89	Characterization of Phenolic Compounds, Vitamin E and Fatty Acids from Monovarietal Virgin Olive Oils of "Picholine marocaine" Cultivar. <i>Molecules</i> , 2020, 25, 5428.	1.7	15
90	Botanical and Genetic Identification Followed by Investigation of Chemical Composition and Biological Activities on the <i>Scabiosa atropurpurea</i> L. Stem from Tunisian Flora. <i>Molecules</i> , 2020, 25, 5032.	1.7	15

#	ARTICLE	IF	CITATIONS
91	Multidimensional liquid chromatography approaches for analysis of food contaminants. <i>Journal of Separation Science</i> , 2021, 44, 17-34.	1.3	15
92	Determination of multi-pesticide residues in vegetable products using a "reduced-scale" Quenchers method and flow-modulated comprehensive two-dimensional gas chromatography-triple quadrupole mass spectrometry. <i>Journal of Chromatography A</i> , 2021, 1645, 462126.	1.8	15
93	Phytochemical Characterization of <i>Rhus coriaria</i> L. Extracts by Headspace Solid-Phase Micro Extraction Gas Chromatography, Comprehensive Two-Dimensional Liquid Chromatography, and Antioxidant Activity Evaluation. <i>Molecules</i> , 2022, 27, 1727.	1.7	15
94	Physico-Chemical and Phytochemical Characterization of Moroccan Wild Jujube "Zizyphus lotus (L.)" Fruit Crude Extract and Fractions. <i>Molecules</i> , 2020, 25, 5237.	1.7	14
95	Exploration of Rapid Evaporative-Ionization Mass Spectrometry as a Shotgun Approach for the Comprehensive Characterization of <i>Kigelia Africana</i> (Lam) Benth. Fruit. <i>Molecules</i> , 2020, 25, 962.	1.7	14
96	Phenolic profile and biological properties of the leaves of <i>Ficus vasta</i> Forssk. (Moraceae) growing in Egypt. <i>BMC Complementary and Alternative Medicine</i> , 2018, 18, 161.	3.7	13
97	Elucidation of Antioxidant Compounds in Moroccan <i>Chamaerops humilis</i> L. Fruits by GC-MS and HPLC-MS Techniques. <i>Molecules</i> , 2021, 26, 2710.	1.7	13
98	<i>Dittrichia viscosa</i> L. Leaves: A Valuable Source of Bioactive Compounds with Multiple Pharmacological Effects. <i>Molecules</i> , 2022, 27, 2108.	1.7	13
99	An updated review of extraction and liquid chromatography techniques for analysis of phenolic compounds in honey. <i>Journal of Food Composition and Analysis</i> , 2022, 114, 104751.	1.9	13
100	Antimicrobial activities, toxicity and phenolic composition of <i>Asphodeline anatolica</i> E. Tuzlaci leaf extracts from Turkey. <i>Natural Product Research</i> , 2016, 30, 2620-2623.	1.0	12
101	Optimization of Ultrasonicated Kaempferol Extraction from <i>Ocimum basilicum</i> Using a Box-Behnken Design and Its Densitometric Validation. <i>Foods</i> , 2020, 9, 1379.	1.9	12
102	Chemical Characterization of Three Accessions of <i>Brassica juncea</i> L. Extracts from Different Plant Tissues. <i>Molecules</i> , 2020, 25, 5421.	1.7	12
103	Carotenoids, Fatty Acids, and Volatile Compounds in Apricot Cultivars from Romania" A Chemometric Approach. <i>Antioxidants</i> , 2020, 9, 562.	2.2	12
104	Distribution of bioactives in entire mill chain from the drupe to the oil and wastes. <i>Natural Product Research</i> , 2021, 35, 4182-4187.	1.0	12
105	Monoacylglycerol and diacylglycerol production by hydrolysis of refined vegetable oil by-products using an immobilized lipase from <i>Serratia</i> sp. W3. <i>Journal of Separation Science</i> , 2018, 41, 4323-4330.	1.3	11
106	Evaluation of Italian extra virgin olive oils based on the phenolic compounds composition using multivariate statistical methods. <i>European Food Research and Technology</i> , 2020, 246, 1241-1249.	1.6	11
107	Sets of internal and external factors influencing olive oil (<i>Olea europaea</i> L.) composition: a review. <i>European Food Research and Technology</i> , 2022, 248, 1069-1088.	1.6	11
108	<i>Silene vulgaris</i> subsp. <i>macrocarpa</i> leaves and roots from Morocco: assessment of the efficiency of different extraction techniques and solvents on their antioxidant capacity, brine shrimp toxicity and phenolic characterization. <i>Plant Biosystems</i> , 2020, 154, 692-699.	0.8	10

#	ARTICLE	IF	CITATIONS
109	Isolation of Microalgae from Mediterranean Seawater and Production of Lipids in the Cultivated Species. <i>Foods</i> , 2020, 9, 1601.	1.9	10
110	Phytochemical Profile and Antioxidant Activity of the Aerial Part Extracts from <i>Matthiola incana</i> subsp. <i>rupestris</i> and subsp. <i>pulchella</i> (Brassicaceae) Endemic to Sicily. <i>Chemistry and Biodiversity</i> , 2021, 18, e2100167.	1.0	10
111	The Digestibility of <i>Hibiscus sabdariffa</i> L. Polyphenols Using an In Vitro Human Digestion Model and Evaluation of Their Antimicrobial Activity. <i>Nutrients</i> , 2021, 13, 2360.	1.7	10
112	Study of the carotenoid composition in membrillo, guanabana toreta, jobo and mamey fruits. <i>Fruits</i> , 2015, 70, 163-172.	0.3	10
113	<i>Betula pendula</i> Roth leaves: gastroprotective effects of an HPLC-fingerprinted methanolic extract. <i>Natural Product Research</i> , 2013, 27, 1569-1575.	1.0	9
114	Evaluation of the availability of delphinidin and cyanidin-3-O-sambubioside from <i>Hibiscus sabdariffa</i> and 6-gingerol from <i>Zingiber officinale</i> in colon using liquid chromatography and mass spectrometry detection. <i>European Food Research and Technology</i> , 2019, 245, 2425-2433.	1.6	9
115	Characterization of monoacylglycerols and diacylglycerols rich in polyunsaturated fatty acids produced by hydrolysis of <i>Mustelus mustelus</i> liver oil catalyzed by an immobilized bacterial lipase. <i>Journal of Chromatography A</i> , 2020, 1613, 460692.	1.8	9
116	Identification of Fatty Acid, Lipid and Polyphenol Compounds from <i>Prunus armeniaca</i> L. Kernel Extracts. <i>Foods</i> , 2020, 9, 896.	1.9	9
117	Phytochemical Constituents, Antioxidant Activity, and Toxicity Assessment of the Aerial Part Extracts from the Infraspecific Taxa of <i>Matthiola fruticulosa</i> (Brassicaceae) Endemic to Sicily. <i>Molecules</i> , 2021, 26, 4114.	1.7	9
118	Phenolic compounds, in vivo anti-inflammatory, analgesic and antipyretic activities of the aqueous extracts from fresh and dry aerial parts of <i>Brocchia cinerea</i> (Vis.). <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2022, 213, 114695.	1.4	9
119	Production and Characterization of a Bioemulsifier Derived from Microorganisms with Potential Application in the Food Industry. <i>Life</i> , 2022, 12, 924.	1.1	9
120	Novel comprehensive multidimensional liquid chromatography approach for elucidation of the microbiosphere of shikimate-producing <i>Escherichia coli</i> SP1.1/pKD15.071 strain. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3473-3482.	1.9	8
121	Dye Removal from Colored Textile Wastewater Using Seeds and Biochar of Barley (<i>Hordeum vulgare</i>) Tj ETQq1 1 0.784314 rgBT /Ove 1.3	1.3	8
122	Application and Effects of Ohmic-Vacuum Combination Heating on the Quality Factors of Tomato Paste. <i>Foods</i> , 2021, 10, 2920.	1.9	8
123	Determination of the polyphenolic content of <i>Ammodaucus leucotrichus</i> Cosson and Durieu by liquid chromatography coupled with mass spectrometry and evaluation of the antioxidant and antiglycation properties. <i>Journal of Separation Science</i> , 2022, 45, 3301-3309.	1.3	7
124	Characterization of <i>Rubus fruticosus</i> L. berries growing wild in Morocco: phytochemical screening, antioxidant activity and chromatography analysis. <i>European Food Research and Technology</i> , 2021, 247, 1689-1699.	1.6	6
125	Determination of the Phenolic Profile by Liquid Chromatography, Evaluation of Antioxidant Activity and Toxicity of Moroccan <i>Erica multiflora</i> , <i>Erica scoparia</i> , and <i>Calluna vulgaris</i> (Ericaceae). <i>Molecules</i> , 2022, 27, 3979.	1.7	6
126	<i>Salvia officinalis</i> and <i>Lippia triphylla</i> : Chemical characterization and evaluation of antidepressant-like activity. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2021, 203, 114207.	1.4	5

#	ARTICLE	IF	CITATIONS
127	Development of a new HPLC method for rapid histamine quantification in fish and fishery products without sample clean-up. <i>European Food Research and Technology</i> , 2022, 248, 1679-1689.	1.6	5
128	Rapid elimination of copper (Cu^{2+}), nickel (Ni^{2+}) and chromium (Cr^{VI}) ions from aqueous solutions by charcoal modified with phosphoric acid used as a green biosorbent. <i>Polymers for Advanced Technologies</i> , 0, , .	1.6	5
129	Phenolic and Volatile Composition and Antioxidant Properties of the Leaf Extract of <i>Brassica fruticulosa</i> subsp. <i>fruticulosa</i> (Brassicaceae) Growing Wild in Sicily (Italy). <i>Molecules</i> , 2022, 27, 2768.	1.7	5
130	Chemical profile, antibacterial, antioxidant and insecticidal properties of the essential oil from <i>Tetraclinis articulata</i> (Vahl) masters cones. <i>Journal of Essential Oil Research</i> , 2022, 34, 383-393.	1.3	5
131	Determination of the polyphenolic content of berry juices using focusing-modulated comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. <i>Analytical and Bioanalytical Chemistry</i> , 2023, 415, 2371-2382.	1.9	5
132	Lipidomics. <i>Comprehensive Analytical Chemistry</i> , 2015, 68, 395-439.	0.7	4
133	8-Hydroxyquinoline-2-Carboxylic Acid as Possible Molybdophore: A Multi-Technique Approach to Define Its Chemical Speciation, Coordination and Sequestering Ability in Aqueous Solution. <i>Biomolecules</i> , 2020, 10, 930.	1.8	4
134	Comprehensive Two-Dimensional Liquid Chromatography Coupled to Mass Spectrometry. <i>Comprehensive Analytical Chemistry</i> , 2018, 79, 81-123.	0.7	3
135	Nano Milk Protein-Mucilage Complexes: Characterization and Anticancer Effect. <i>Molecules</i> , 2021, 26, 6372.	1.7	3
136	Effects of β -glucan extracted from <i>Saccharomyces cerevisiae</i> on the quality of bio-yoghurts: in vitro and in vivo evaluation. <i>Journal of Food Measurement and Characterization</i> , 0, , .	1.6	3
137	Comprehensive two-dimensional liquid chromatography. , 2017, , 403-415.		2
138	Bioactives Screening in Overripe Fruits and Vegetables by Liquid Chromatography Coupled to Photodiode Array and Mass Spectrometry Detection. <i>Food Analytical Methods</i> , 2018, 11, 3053-3070.	1.3	2
139	Leucine-Rich, Potent Anti-Bacterial Protein against <i>Vibrio cholerae</i> , <i>Staphylococcus aureus</i> from <i>Solanum trilobatum</i> Leaves. <i>Molecules</i> , 2022, 27, 1167.	1.7	2
140	Positive Influences of Ohmicsonication on Phytochemical Profile and Storage Stability of Not-from-Concentrate Mango Juice. <i>Molecules</i> , 2022, 27, 1986.	1.7	2
141	Optimized Green Extraction of Polyphenols from <i>Cassia javanica</i> L. Petals for Their Application in Sunflower Oil: Anticancer and Antioxidant Properties. <i>Molecules</i> , 2022, 27, 4329.	1.7	2
142	Recent Advances in Comprehensive Two-Dimensional Liquid Chromatography for the Analysis of Natural Products. , 2017, , 287-307.		1
143	Hyphenations of 2D capillary-based LC with mass spectrometry. , 2020, , 369-412.		1
144	Optimal Design Approach Applied to Headspace GC for the Monitoring of Diacetyl Concentration, Spectrophotometric Assessment of Phenolic Compounds and Antioxidant Potential in Different Fermentation Processes of Barley. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 37.	1.3	1

#	ARTICLE	IF	CITATIONS
145	Profiling the Volatile and Non-Volatile Compounds along with the Antioxidant Properties of Malted Barley. <i>Separations</i> , 2022, 9, 119.	1.1	1
146	Chemical characterization of <i>Anthemis parlatoreana</i> fresh and dried aerial parts by GC and LC chromatographic techniques and evaluation of the antioxidant properties. <i>Plant Biosystems</i> , 2023, 157, 38-46.	0.8	1
147	Phytochemical screening of ethanolic extracts of <i>Cuminum cyminum</i> L. seeds along with the evaluation of antidiabetic properties by molecular docking approach. <i>Natural Product Research</i> , 2023, 37, 681-686.	1.0	1
148	Phytochemical characterization and antioxidant activity of the aerial part extracts from two species of <i>Matthiola</i> wild in Sicily: <i>Matthiola sinuata</i> and <i>M. tricuspidata</i> (<i>Brassicaceae</i>). <i>Plant Biosystems</i> , 2023, 157, 252-261.	0.8	1
149	Green Sample-Preparation Techniques in Comprehensive Two-Dimensional Chromatography. <i>Comprehensive Analytical Chemistry</i> , 2017, 76, 601-623.	0.7	0
150	Analysis of the Carotenoid Composition in Overripe Fruits by Advanced Liquid Chromatography Techniques. <i>Journal of Nutritional Health & Food Engineering</i> , 2016, 4, .	0.5	0
151	Phenolic constituents, antioxidant and α -amylase inhibitory activities of <i>Pulicaria vulgaris</i> growing in Tunisia: an <i>in vitro</i> and <i>in silico</i> study. <i>Plant Biosystems</i> , 2023, 157, 61-70.	0.8	0